

# Tyler Michalsen

## FoH Kitchen Manager

✉ michalsentyler@gmail.com

☎ 903-539-3969

FoH Kitchen Manager with diverse experience, including hands on kitchen operations to enhance team performance and food preparation. Demonstrates exceptional organizational skills, attention to detail, adaptability and problem-solving. Eager to apply a detail-oriented and adaptable skill set to new challenges, aiming for improvement and efficiency in future culinary roles.

## Experience

### FoH Kitchen Manager

Jan 2024-Mar 2024

FoH Kitchen Supervisor Jan 2023-2024

SkyRanch/SpecialtyFoodService

- Managed kitchen operations at SkyRanch/SpecialtyFoodService
- Daily set, cleaned and reset Dining Hall for over 1000 guest per meal
- Helped with food prep, cooking, dishwashing, greeting guests, and set special catered events
- Resolving kitchen-related issues effectively
- Boosting team productivity and collaboration
- Led a team of 15 FoH servers, dishwashers, and cooks
- Elevated kitchen efficiency at SkyRanch with timely food service and cleaning
- Ensuring high-quality food preparation

### Pool Cleaner

May 2022-Aug 2022

KelleyCleanPools

- Managed 20-30 pools per week on independently-operated route
- Handled equipment, chemicals, and materials properly and with caution

### Dog Breeder

Jun 2018-Mar 2021

TexasRoseEnglishGoldens

- Cleaned, stocked, and disinfected habitats of 30 plus dogs to protect animal health and wellbeing
- Fed, groomed, and watered 30 plus animals multiple times per day
- Carried out day-to-day animal care operations

## Education

● GED -2018

## Skills

- Inventory Management
- Kitchen Safety
- Food Preparation
- Catering
- Team Collaboration
- Problem-Solving
- Adaptable
- Dependable and Responsible
- Detail-Oriented